Amendment to the Title:

Please replace the title with the following new title:

FOOD WARMING APPARATUS

Amendments to the Specification:

Please replace paragraph [0007] with the following amended paragraph:

[0007] In general, one embodiment of the invention is directed food holding apparatus for holding pre-cooked food at a selected holding temperature. In this embodiment, the apparatus comprises a cabinet having a plurality of holding compartments for holding pre-cooked food therein, and a heat source in each compartment of the plurality of compartments for delivering heat to the food in the compartment. A control mechanism is programmed to vary the heat delivered by each heat source to the food in a respective holding compartment through a duration of holding time. This duration of holding time comprises a first phase during which the heat source operates at a first level and the food reaches the selected holding temperature, a second phase during which the heat source operates at a second level different from said first level to hold the food at the selected holding temperature, and a third phase at which the heat source operates at a third level different from said first and second levels to maintain the food at the selected holding temperature to holding apparatus for holding pre-cooked food at a selected holding temperature. The apparatus comprises a cabinet having a plurality of holding compartments for holding pre-cooked food therein, a heat source in each compartment of the plurality of compartments for delivering heat to the food in the compartment, and a control mechanism programmed to vary the heat delivered by each heat source to the food in a respective holding compartment through a duration of holding time during which:

the control mechanism operates to activate the heat source such that the duration comprises a first period of

time during which the heat source operates at a first duty cycle whereby the food reaches the selected holding temperature;

the control mechanism operates to activate the heat source such that the duration comprises a second period of time after the first period of time during which the heat source operates at a second duty cycle different from the first duty cycle whereby the food is held at the selected holding temperature; and

the control mechanism operates to activate the heat source such that the duration comprises a third period of time after the second period of time at which the heat source operates at a third duty cycle different from the first and second duty cycles whereby the food is maintained at the selected holding temperature.